

CLAIM AMENDMENTS

1-13 (Cancelled)

14. (New) A method for preparing coffee-based drinks, according to which method a coffee concentrate is extracted from a coffee powder by means of the espresso method wherein an apparatus containing a cooker portion for making coffee by the espresso method, and a hermetic storage vessel connected to the cooker portion, which vessel is isolated and heatable, and operating at normal pressure is used, the concentrate made by the espresso method is transferred into the storage vessel wherein the concentrate is preserved for a specific dwell time at a temperature that is selected in advance, and the concentrate is transferred into a mixing tank that operates in normal pressure, to which mixing tank water is optionally measured so as to make a coffee drink of a desired strength, after which the finished drink is poured into a serving dish.

15. (New) A method according to claim 14, wherein the temperature of the hermetic storage vessel is in a range of 85-92° C, preferably 90 to 92° C.

16. (New) A method according to claim 14, wherein the dwell time of the concentrate in the storage vessel is from 2 minutes to 6 hours, preferably from 10 minutes to 30 minutes.

17. (New) A method according to claim 14, wherein the coffee concentrate is transferred into the mixing tank immediately before serving, preferably less than 5 minutes before serving.

18. (New) A method according to claim 14, wherein 7 to 15 grams, preferably 8 to 12 grams of coffee/55 cm³ of water is used for making the coffee concentrate.

19. (New) A method according to claim 14, wherein hot and/or cold water are/is added into the mixing tank.

20. (New) A method according to claim 14, wherein the amount of coffee concentrate and both cold and hot water, which enter the mixing tank, is controlled by the valves that are in the pipelines.

21. (New) A method according to claim 14, characterized in that hot water is added from a stream-generating pressure tank.

22. (New) An apparatus for making coffee-based drinks, the apparatus containing a cooker portion that is used to make coffee by the espresso method, and a storage vessel, wherein the storage vessel of the coffee concentrate, which is connected to the cooker portion and which is hermetic, heated and preserves the temperature of the concentrate, and a mixing tank, which is connected to the storage vessel and which has pipeline fittings for cold and hot water and a pipe fitting for taking the finished coffee drink out of the equipment, whereby the mixing tank makes it possible to mix the coffee concentrate and water in a suitable proportion so as to obtain a coffee drink with a desired strength, whereby the storage vessel and the mixing tank are adapted to operate in normal pressure.

23. (New) An apparatus according to claim 22, wherein the temperature in the hermetic storage vessel can be adjusted to between 85 and 92° C, preferably 88 to 92° C.

24. (New) An apparatus according to claim 22, wherein hot and/or cold water can be added into the mixing tank.

25. (New) An apparatus according to claim 22, wherein the amount of the coffee concentrate, the cold and hot water entering the mixing tank can be controlled by means of the valves in the pipelines.

26. (New) An apparatus according to claim 22, wherein the arrangement is used for making tea and tea drinks.